Dyna-Glo™

Dual Fuel Grill

Model #DGP700SSB/DGP700SSB-D

USER'S MANUAL AND OPERATING INSTRUCTIONS

C US

ANS Z21.58a-2008 CSA1.6a-2008
Outdoor Cooking Gas Appliance

Assembler/Installer: This manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance. **Retain these instructions for future reference.**

⚠ DANGER:

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open Lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

⚠ WARNING:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. This grill is for outdoor use only, and shall not be used in a building, garage, under overhangs or any other enclosed area.
4. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.

Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:30 a.m. – 4:30 p.m., CST, Monday – Friday or e-mail us at customerservice@ghpgroupinc.com.

Dyna-Glo™

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NO NEED TO RETURN TO THE STORE

Questions With The Assembly?
Require Parts Information?
Product Under Manufacturers Warranty?

Call Toll Free : 1-877-447-4768
8:30 a.m. – 4:30 pm CST, Monday – Friday

Retain This Owner's Manual And Proof Of Purchase For Future Reference

To help us help you

Fill in the information below:

Date of Purchase	Place of Purchase	Model Number	Product Serial No.

MODEL NUMBER AND PRODUCT SERIAL NUMBER CAN BE FOUND ON THE RATING LABEL OF YOUR GRILL.

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⚠ SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at: 1-800-963-0211, 8:00 a.m. – 6:00 p.m. EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m. EST, Friday.

- This grill is for outdoor use only in well-ventilated areas.
- Keep a Class B fire extinguisher near this product at all times.
- DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8 m) of this or any other appliance.
- An LP Cylinder not connected for use should be stored a minimum of 10 feet (3 m) away from this or any other appliance.
- DO NOT operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. (92 cm) is recommended. DO NOT operate the unit under overhead construction.
- A minimum clearance to combustible construction is 36 in. (92 cm) from sides and back.
- The propane grill side is for use with propane gas only (propane gas cylinder not included).
- Never attempt to attach this grill to the self-contained propane system of a boat, camper trailer, motor home or house.
- Never use charcoal lighter fluid on the GAS grill side.
- Do not use gasoline, kerosene or alcohol for lighting. The LP gas supply cylinder used with this appliance must be:
  (a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and
  (b) Provided with a listed overfilling prevention device.
  (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances. This grill is not intended to be used in or installed on recreational vehicles and/or boats.
- DO NOT use this product in a manner other than its intended a purpose. It is NOT intended for commercial use.
- Do not attempt to move the grill while it is lit, when it is hot, while in use, or while ashes are still hot. The casters should be locked when not moving the grill.
- DO NOT leave hot ashes unattended until the grill cools completely.
- DO NOT use this appliance as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the unit on flammable material such as carpet or wood deck.
- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Use caution when lifting and moving the unit to avoid back strain or back injury.
- Keep all combustible items and surfaces at least 36 inches (91.44 cm) away from the grill at all times.

SAFETY INFORMATION

- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc…).
- Do not alter this grill in any manner.
- Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by GHP Group, listed in the repair parts list in this manual.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use. Do not obstruct the flow of gas or ventilation air.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
- Always cook your food on the charcoal grate after the flame has burned out.
- Dispose of cold ashes by wrapping them in a heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time then it takes for the ashes to completely cool down, then remove the ashes from the unit, keeping them in the heavy-duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**
- Do not place this grill on any type of tabletop surface. The grill should be placed on a flat and level surface.
- Do not use the grill in high winds.
- Do not modify this grill for use with other indoor or outdoor fixtures, such as countertops or drop-in grill islands.
- Do not use this grill indoors.

CALIFORNIA PROPOSITION 65

1. Fuels used in gas, charcoal, wood, or oil fired appliances and the products of combustion of such fuels, contain Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm. ***Wash hands after handling.***

⚠ SAFETY INFORMATION

⚠ WARNING

Do not place the grill under overhead combustible construction or awnings. Minimum clearance from sides and back of unit to combustible construction, 36 inches (914.4mm) from sides and back.

All of the above noted clearances are with respect to combustible wood structures or construction. Greater clearances are recommended for vinyl structures or construction.

NOTE: The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

⚠ DANGER

CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, garages, vehicles, or tents.

PACKAGE CONTENTS

BEFORE STARTING ASSEMBLY, UNPACK CARTON AND VERIFY CONTENTS. COMPARE ENCLOSED PARTS WITH PACKAGE CONTENTS LIST AND DIAGRAM. IF ANY PART IS MISSING OR DAMAGED, DO NOT ATTEMPT TO ASSEMBLE THE PRODUCT. CONTACT CUSTOMER SERVICE FOR REPLACEMENT PARTS.

1-877-447-4768 8:30 a.m. – 4:30 pm CST, Monday – Friday.

Part No.	Description	Qty	Part No.	Description	Qty
1	bottom shelf	1	**18**	grease cup	1
2	locking caster	2	**19**	lid handle	2
3	caster	2	**20**	lid handle bezel	2
4	cart left side panel	1	**21**	warming rack	2
5	cart right side panel	1	**22**	heat tent	2
6	cart rear panel	2	**23**	cooking grate	4
7	upper front door brace	1	**24**	ash collection frame	1
8	left door assembly	1	**25**	charcoal tray	1
9	right door assembly	1	**26**	ash tray handle	2
10	cabinet door handle	2	**27**	ash tray	1
11	cabinet door handle bezel	4	**28**	LP cylinder exclusion	1
12	cabinet door handle sleeve	4	**29**	cart front vertical beam	1
13	grill body	1	**30**	cart rear vertical beam	1
14	left side burner assembly	1	**31**	LP cylinder heat shield	1
15	side burner grate	1	**32**	cart middle cross beam	1
16	right side shelf assembly	1	**33**	battery (AA)	1
17	grease pan	1	**34**	charcoal tray adjustment handle	1

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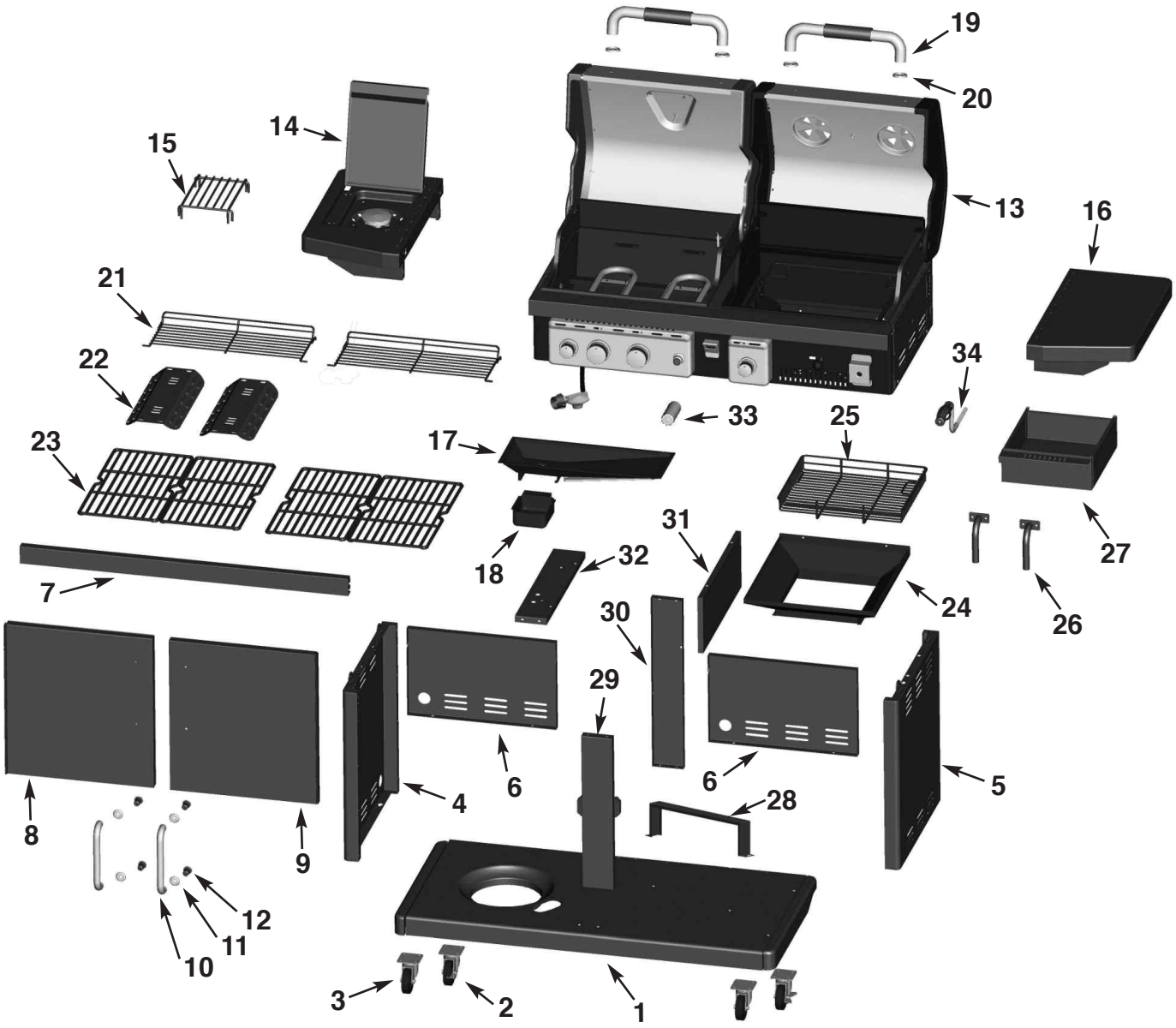
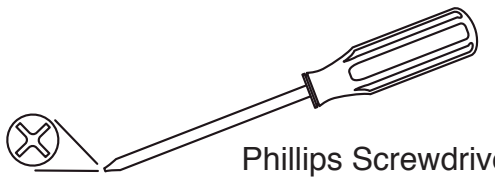
PACKAGE CONTENTS



Tools Required for Unpacking, Assembly and Leak Testing of This Product:



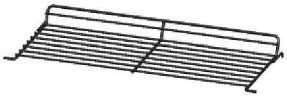
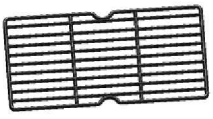
Phillips Screwdriver

Work Gloves
(optional)

Spray Bottle

Estimated Assembly Time: 30-45 minutes

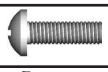
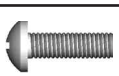
ILLUSTRATED PARTS LIST

bottom shelf 1	locking caster 2	caster 3	cart left side panel 4
cart right side panel 5	cart rear panel 6	upper front door brace 7	left door assembly 8
right door assembly 9	cabinet door handle 10	cabinet door handle bezel 11	cabinet door handle sleeve 12
grill body 13	left side burner assembly 14	side burner grate 15	right side shelf assembly 16
grease pan 17	grease cup 18	lid handle 19	lid handle bezel 20
warming rack  21	heat tent 22	cooking grate  23	ash collection frame 24

ILLUSTRATED PARTS LIST

charcoal tray 25	ash tray handle 26	ash tray 27	LP cylinder exclusion 28
cart front vertical beam 29	cart rear vertical beam 30	LP cylinder heat shield 31	cart middle cross beam 32
battery 33	charcoal tray adjustment handle 34		

HARDWARE CONTENTS

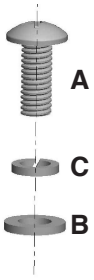
Part	Description	Qty	Fig
A	M6x12 Screw	48	
B	6mm Flat Washer	16	
C	6mm Spring Washer	16	
D	M4x10 Screw	10	
E	M6x20 Screw	4	
F	M6x16 Screw	10	
G	M5x10 Screw (Pre-assembled in cabinet door handles)	4	
G	M5x10 Screw	6	
H	M6x25 Screw (Pre-assembled in lid handles)	4	
I	Cotter Pin	1	

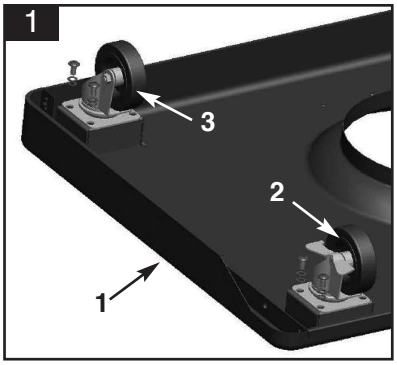
ASSEMBLY INSTRUCTIONS

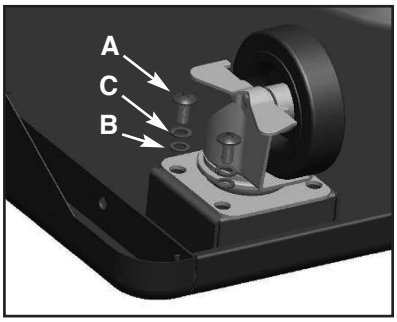
NOTE: Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.

Step 1: **Assemble the locking casters (2) and casters (3).**

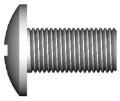
Secure the locking casters (2) with four screws each (A), four spring washers each (C) and four flat washers each (B) to the rear side (side with cut-outs for accessing locking mechanism) of the cart bottom shelf (1). Tighten all screws. As illustrated, the flat washer (B) is placed under the spring washer (C). Install the casters (3) to the front side (side with no cut-outs) of the cart bottom shelf (1) using four screws (A), four spring washers (C) and four flat washers (B). Tighten all screws.





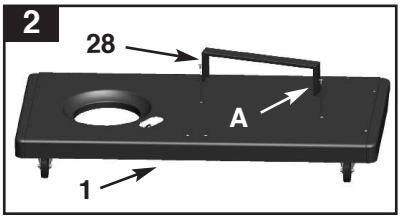


Hardware Used

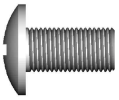
A	M6x12 Screw	Qty: 16 pcs	
B	6mm Flat Washer	Qty: 16 pcs	
C	6mm Spring Washer	Qty: 16 pcs	

Step 2: Assemble the LP cylinder exclusion (28).

Using 1 screw (A) at each end of the LP cylinder exclusion (28) attach to cart bottom shelf (1), as illustrated.

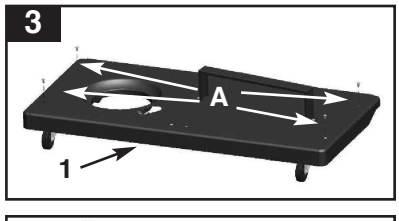


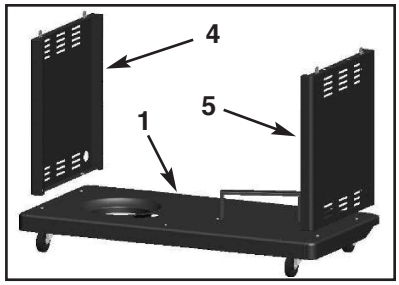
Hardware Used

A	M6x12 Screw	Qty: 2 pcs	

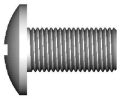
Step 3: **Assemble the cart side panels (4 & 5).**

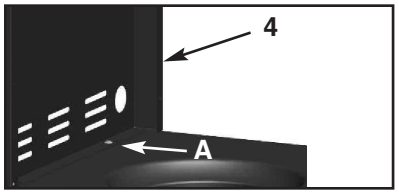
Partially insert 4 screws (A) into cart bottom shelf (1), leaving a 4-6mm gap between the screw head and the top surface of the cart bottom shelf (1). Each cart side panel (4 & 5) has 2 key-holes located on the bottom of each panel. Using the keyholes, place the cart side left panel (4) over the screws just inserted in the cart bottom shelf (1) and slide the cart left side panel forward. Secure the panel by hand tightening the screws, but do not fully tighten the screws until after Step 4 (to allow for readjustment once all the panels are assembled.) Attach the cart right side panel (5) to the cart bottom shelf (1) following the same steps.





Hardware Used

A	M6x12 Screw	Qty: 4 pcs	



ASSEMBLY INSTRUCTIONS

Step 4: **Assemble cart rear vertical beam (30) and rear panels (6).**

A. Using 2 screws (A) attach the cart rear vertical beam (30) to the cart bottom shelf (1). Tighten the screws.

B. Partially insert 1 screw (A) to the cart left side panel (4) and 1 screw (A) to the cart right side panel (5) and 2 screws (A) to the cart vertical beam (30). (Leaving approximately 4-6mm between the screw head and the surface of the parts).

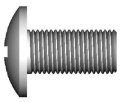
C. Align the keyholes in one of the cart rear panels (6) with 2 of the screws just installed in the cart left side panel (4) and cart rear vertical beam (30). Slide the cart rear panel (6) over the screws and down to meet the cart bottom shelf (1). Secure the cart rear panel (6) to the cart bottom shelf (1) using 2 screws (A).

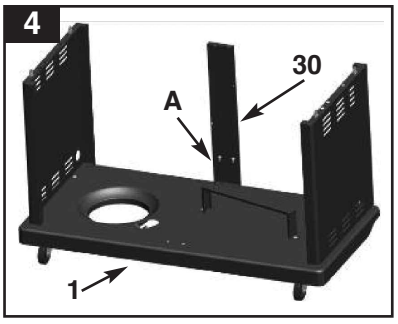
D. Align the keyholes in one of the cart rear panels (6) with 2 of the screws just installed in the cart right side panel (4) and cart rear vertical beam (30). Slide the cart rear panel (6) over the screws and down to meet the cart bottom shelf (1). Secure the cart rear panel (6) to the cart bottom shelf (1) using 2 screws (A).

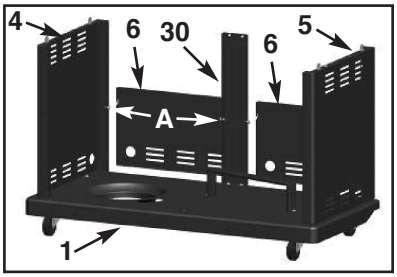
E. Tighten all screws (A) on the cart left side panel (4), cart right side panel (5) and cart rear vertical beam (30)

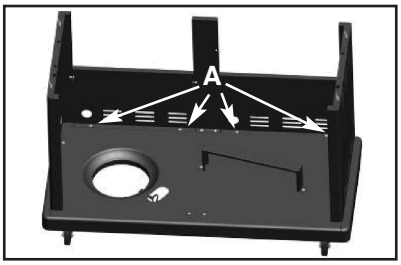
Hardware Used

A	M6x12 Screw	Qty: 10 pcs









Step 5: Assemble cart front vertical beam (29), upper front door brace (7) and cart middle cross beam (32).

A. Pre-assemble the cart front vertical beam (29), upper door front brace (7) and cart middle cross beam (32) using 4 screws (A) - forming the beam assembly. Tighten all screws.

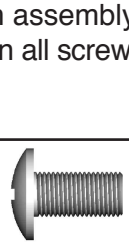
B. Partially insert 2 screws (A) into the cart left side panel (4) and 2 screws into the cart right side panel (5), as illustrated (Leave approximately 4-6mm of space between the screw head and the surface of the parts). Align the keyhole slots in the pre-assembled upper door front brace (7) of the beam assembly, with the 4 screws just installed. Slide the upper door front brace (7) down until snug. Tighten all 4 screws (A).

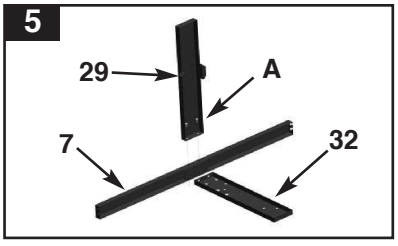
C. Fasten the cart middle cross beam (32) of the beam assembly to the cart rear vertical beam (30) using 1 screw (A) and tighten.

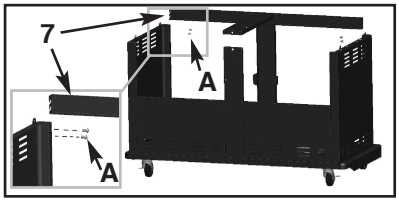
D. Secure the cart front vertical beam (29) of the beam assembly to the cart bottom shelf (1) using 2 screws (A). Tighten all screws.

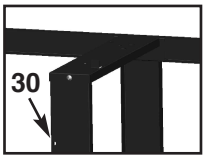
Hardware Used

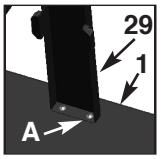
A	M6x12 Screw	Qty: 11 pcs







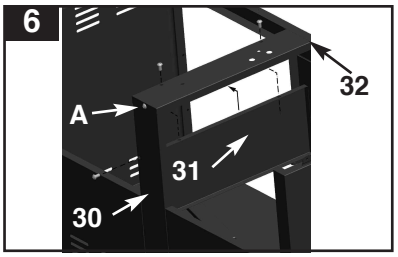


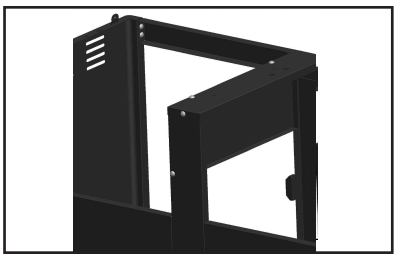


ASSEMBLY INSTRUCTIONS

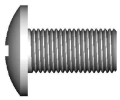
Step 6: **Assemble the LP cylinder heat shield (31).**

Install the LP cylinder heat shield (31) by placing it between the cart middle cross beam (32) and the cart rear vertical beam (30). Slide the LP cylinder heat shield (31) up to meet the cart middle cross beam (32) so the screw holes are aligned. Attach LP cylinder heat shield (31) to the cart middle cross beam (32) using 2 screws (A). Attached the LP cylinder heat shield (31) to the cart rear vertical beam (30) using 1 screw (A). Tighten all screws.



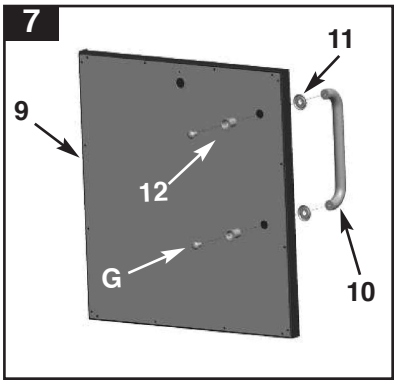


Hardware Used

A	M6x12 Screw	Qty: 3 pcs	

Step 7: Assemble cabinet door handles (10).

Remove the pre-assemble cabinet door handle screws (G) and the cabinet door handle bezels (11) from the cabinet door handle (10). Insert 2 cabinet door handle sleeves (12) into the back of the right door assembly (9). Align cabinet door handle (10) and 2 cabinet door handle bezels (11) on the front of the right door assembly (9) and attach with 2 screws (G) inserted from the back side of the right cabinet door assembly (9) and through the cabinet door handle sleeves (12). Repeat step to attach left door assembly (8).



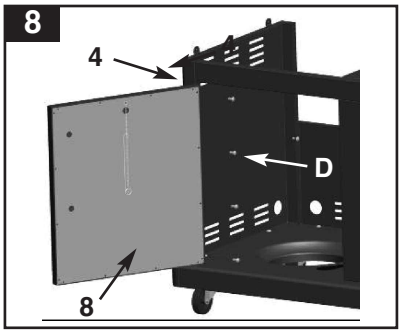
Hardware/Parts Used

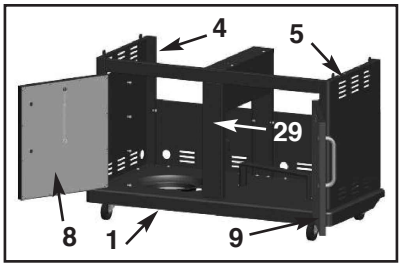
G	M5x10 Screw	Qty: 4 pcs	
12	Handle Sleeve	Qty: 4 pcs	
11	Handle Bezel	Qty: 4 pcs	
10	Door Handle	Qty: 2 pcs	

ASSEMBLY INSTRUCTIONS

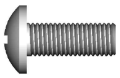
Step 8: **Attach the door assemblies.**

Align the holes in the hinge of the left door assembly (8) to the holes in the cart left side panel (4). Insert 4 screws (D) and tighten. Attach the right door assembly (9) the same way. If interference occurs between either the left or right cabinet doors and the cart front vertical beam (29) when closing the doors, adjustment may be needed. Widen the door opening by loosening the screws that secure the cart left and right side panels (4 & 5) to the cart bottom shelf (1), adjusting the gap and retightening the screws.



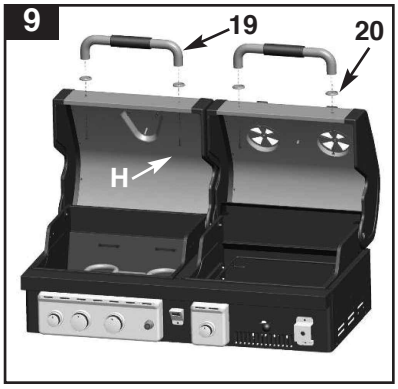


Hardware/Parts Used

D	M4x10 Screw	Qty: 8 pcs	

Step 9: Attach lid handles (19).

Remove the pre-assembled screws (H) and the lid handle bezels (20) from the lid handles (19). Align the lid handle bezels (20) and the lid handle (19) with the predrilled holes in the front of the left lid. Attach handle with 2 screws (H) from the inside of the lid. Attach the right lid handle the same way.



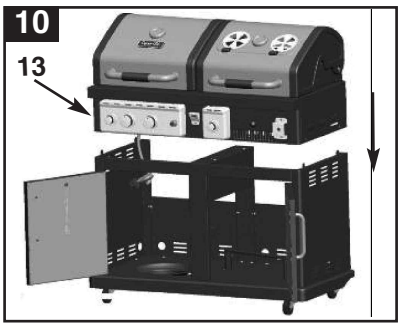
Hardware Used

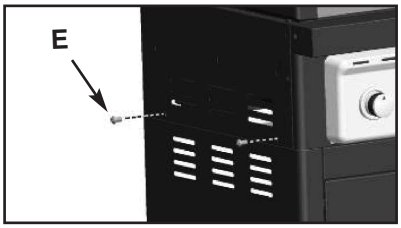
H	M6x25 Screw	Qty: 4 pcs	
20	Handle Bezel	Qty: 4 pcs	
19	Lid Handle	Qty: 2 pcs	

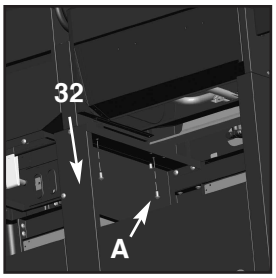
ASSEMBLY INSTRUCTIONS

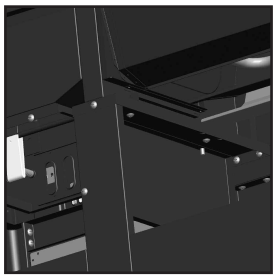
Step 10: Attach grill body (13). ***NOTE: 2 people are recommended for this step.***

Lock the back 2 casters to ensure the cart does not move while installing the grill body (13). Carefully place the grill body (13) on to the cart, making sure the LP gas hose is inside the cart. Align the holes in the grill body (13) with the holes in the cart side panels (4 & 5). Secure the grill body (13) to the cart using 4 screws (E). Secure the grill body (13) to the cart middle cross beam (32) using 2 screws (A). Tighten all screws.







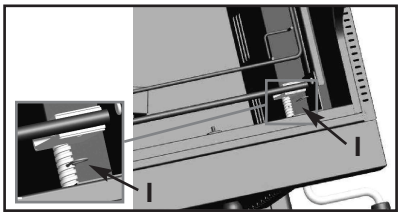


Hardware Used

A	M6x12 Screw	Qty: 2 pcs	
E	M6x20 Screw	Qty: 4 pcs	

Step 11: Attach charcoal tray adjustment handle (34).

Thread the charcoal tray adjustment handle (34) into the hole in the right side of the grill body front panel. Once the charcoal tray adjustment handle is threaded through the front wall of the grill body, insert the cotter pin (I) into the hole on the end of the charcoal tray adjustment handle from inside the grill body.



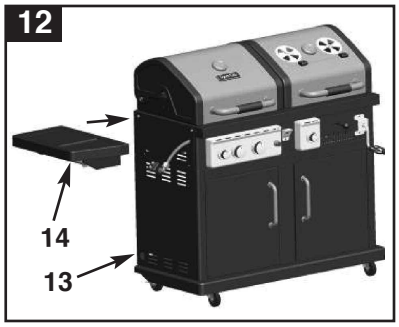
Hardware Used

I	Cotter Pin	Qty: 1 pc	

ASSEMBLY INSTRUCTIONS

Step 12: **Assemble the left side burner assembly (14).**

A. Partially insert 3 screws (F) to the grill body (13) as shown in Fig. A (leave approximately 4-6mm between the screw head and the surface of the grill body (13). Align the keyholes in the left side burner assembly (14) with the 3 screws just installed in the grill body (13). Slide the left side burner assembly (14) onto the screws. Secure the left side burner assembly (14) to the grill body (13) by inserting 2 additional screws (F) in remaining holes. Tighten all five screws (F).



B. Align the brass orifice of the side burner feeder hose with the center of the side burner tube (located on the underside the left side burner assembly (14)). Make sure the orifice is inserted into the center of the side burner tube. See Fig. b and Fig. c. Using 2 screws (D) sure the orifice support bracket to the side burner support bracket.

C. Connect the ignition wiring to the electrode as illustrated.

D. Install the side burner grate (15).

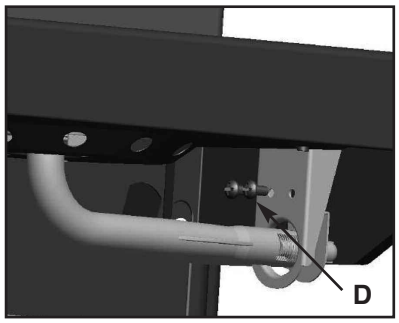


Fig. b

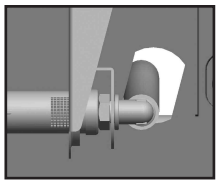


Fig. c

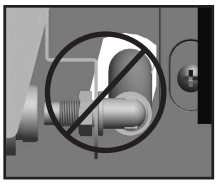
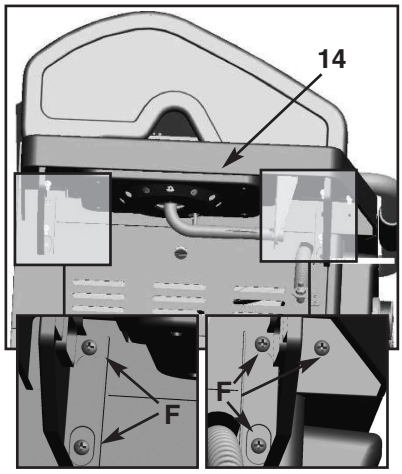
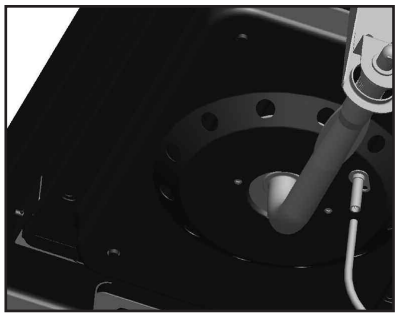
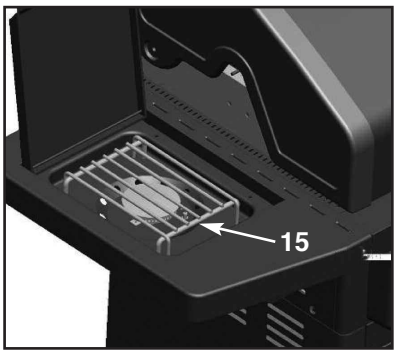


Fig. A







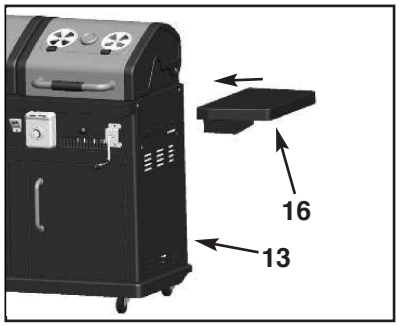
Hardware Used

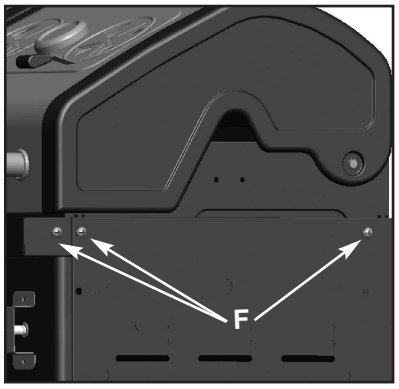
F	M6x16 Screw	Qty: 5 pcs	
D	M4x10 Screw	Qty: 2 pcs	

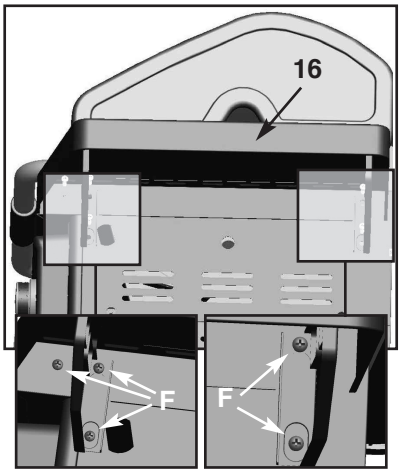
ASSEMBLY INSTRUCTIONS

Step 13: Attach right side shelf assembly (16).

Partially insert 3 screws (F) to the grill body (13) as illustrated (leave approximately 4-6mm between the screw head and the surface of the grill body (13). Align the keyholes in the right side shelf assembly (16) with the 3 screws just installed in the grill body (13). Slide the right side shelf assembly (16) onto the screws. Secure the right side shelf assembly (16) to the grill body (13) by inserting 2 additional screws (F) in remaining holes. Tighten all 5 screws (F).







Hardware Used

F	M6x16 Screw	Qty: 5 pcs	

Step 14: Install the heat tents (22) and the charcoal tray (25).

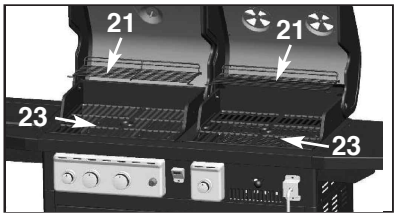
A. With the lids open, place the 2 heat tents (22) onto the brackets directly above the burners located inside the gas grill body as illustrated.

B. Place the charcoal tray (25) onto the charcoal lifting frame, located on the inside of the charcoal grill body.

Step 15: Install the cooking grates (23) and warming racks (21).

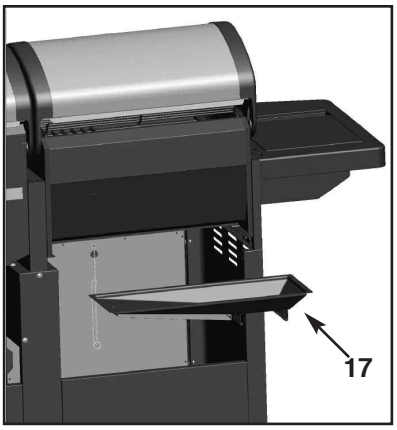
A. Insert 2 cooking grates (23) on the gas grill body and 2 cooking grates (23) on the charcoal grill body.

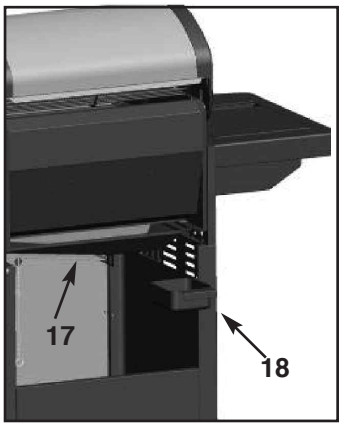
B. Set one warming rack (21) on the gas grill body and one warming rack (21) on the charcoal grill body.



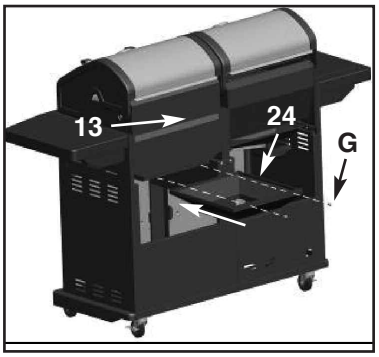
ASSEMBLY INSTRUCTIONS

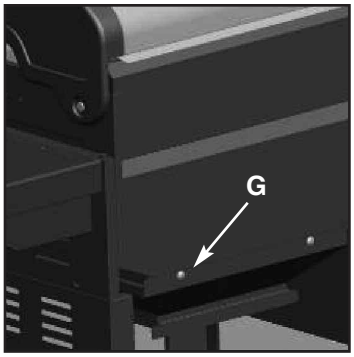
Step 16: **Install the grease pan (17) and grease cup (18).**
Install the grease pan (17) and grease cup (18) in the gas grill body from the rear as illustrated.





Step 17: Assemble the ash collection frame (24).
From the rear, slide the ash collection frame onto the guides of the charcoal grill body and into position. Secure with 2 screws (G).

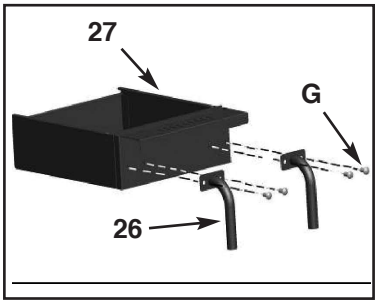


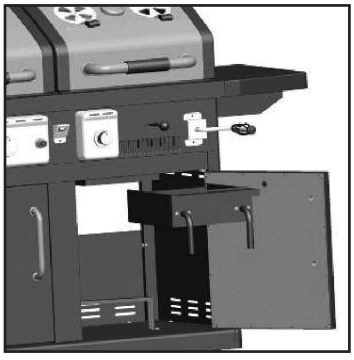


Hardware Used

G	M5x10 Screw	Qty: 2 pcs

Step 18: Install ash tray assembly (27).
Attach the ash tray handles (26) to the ash tray (27) using 4 screws (G). From the front, slide the ash tray assembly onto the guides of the ash collector frame (24) and into position.





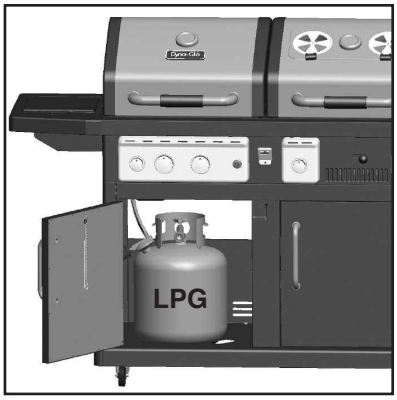
Hardware Used

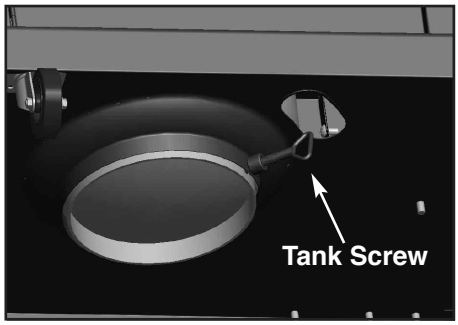
G	M5x10 Screw	Qty: 4 pcs

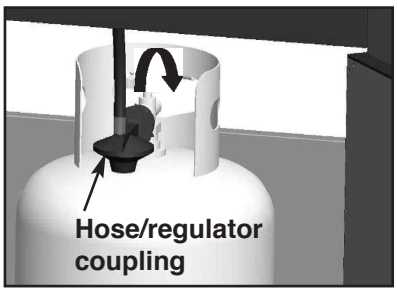
ASSEMBLY INSTRUCTIONS

Step 19: Install the ignition battery (33).
Remove the ignition cap by turning counterclockwise. Insert the AA ignition battery (33) with the positive end facing out. Reinstall ignition cap.

Step 20: Install LP gas cylinder (sold separately).
Open left side cart door and insert the LP gas cylinder (sold separately) into the nesting hole located in the cart bottom shelf. Align the hand screw coupling of the hose/regulator with the threaded valve of the LP gas cylinder by rotating the cylinder until positioned correctly. Hand tighten the hose/regulator coupling to the threaded valve of the LP gas cylinder. Tighten the tank retention screw until the cylinder is secure inside the nesting hole of the cart.







ASSEMBLY INSTRUCTIONS

Fully Assembled Grill

Front View

Rear View

OPERATION INSTRUCTIONS FOR GAS BURNERS

⚠CAUTION

Only use the regulator and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

Connecting Gas Cylinder:

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used must be constructed and marked inaccordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and Provided with a listed overfilling prevention device.

Use only 20-pound cylinders (Height 17.75 in./450.85mm, Diameter tank 12 in./304.80mm, Diameter foot 8 in./203.20mm) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. **NOTE:** The cylinder must be fully upright for the cylinder to have vapor withdrawal only.

Correct

Wrong

Wrong

OPERATION INSTRUCTIONS FOR GAS BURNERS

⚠ CAUTION

a. Do not store a spare LP-gas cylinder under or near this appliance.
b. Never fill the cylinder beyond 80 percent full.
c. If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

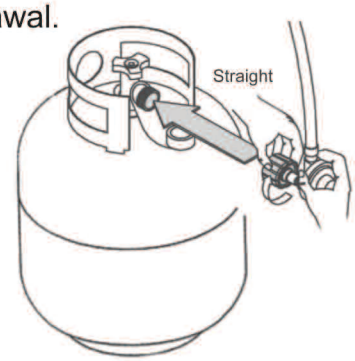
NOTE: Other cylinders may be acceptable for use with this appliance provided they are compatible with the appliance nesting hole and retention means. Refer to Step 20 of the Assembly Instructions for correct cylinder to cylinder holder connection.

⚠WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING THE LP TANK

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
2. Check that the control knob on the control unit is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care – do not cross thread the connection.
5. Hand-tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.



To Disconnect: Fully close the tank valve by turning clockwise . Turn the coupling nut counterclockwise until the regulator assembly detaches.

⚠WARNING

In the connection process, make sure:
• the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly, and;
• the LP-Gas hose does not come in contact or remain in contact with the firebox.

OPERATION INSTRUCTIONS FOR GAS BURNERS

CHECKING FOR LEAKS

After all connections are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well ventilated area.
- Do not use any source of flame while testing for leaks.
- Do not use the grill until any and all leaks are corrected.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

PERFORM LEAK TEST

- Prepare leak test solution by combining 1 part liquid dish soap with 3 parts water. Total solution required is approximately 2-3 oz. (70-90ml.). Put leak test solution in a spray bottle.
- Ensure all control knobs are in the 'OFF' position.
- Open LP gas tank valve.
- Spray leak test solution on all gas carrying connections and fittings. Presence of bubbles at areas of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the LP gas tank immediately and repair or replace the defective part. Do not use the grill until all leaks are corrected.

Lighting the Gas Grill

BEFORE FIRST USE

Remove all hangings or plastic straps, if present.

Before you cook on your new gas grill, it is important to clean your grill with heat. To do this, operate the grill for approximately 15 minutes with the lid closed and all main burner control knobs in the highest position. This will clean the internal parts by burning off any residue and odor from the manufacturing process. NOTE: Burn off is NOT necessary for side burner.

⚠ CAUTION: If the flame extinguishes accidentally during ignition or operation, immediately TURN OFF the cylinder valve and then TURN OFF the control knobs.

OPERATION INSTRUCTIONS FOR GAS GRILL

GAS GRILL LIGHTING INSTRUCTIONS - FOR ALL BURNERS INCLUDING SIDE BURNER

⚠ **Warning: Do not lean over grill when lighting. Read instructions before lighting.**

1. Check that the ignition control knobs are in the OFF position.
2. Open valve at tank fully by turning counter-clockwise ↶ .
   Always check the tank and hose connection before lighting.
3. Open lid during lighting.
4. Push and turn ignition knob counter-clockwise ↶ to the ON position.
5. Press ignition button until burner ignites. If ignition does not occur in 5 seconds, turn the control to the OFF position, wait 5 minutes, and repeat the lighting procedure.

NOTE: If ignition does not take place within 5 seconds, immediately turn the ignition control knob clockwise ↷ to the OFF position. Wait 5 minutes and repeat steps 4-5 above or refer to match lighting instructions in manual.

If the burner still does not light, check that there is gas in the cylinder and follow the match lighting instructions in the manual. Check the Troubleshooting Guide for more information.

SHUTDOWN INSTRUCTIONS

1. Turn control knobs clockwise ↷ to the off position. ●
2. Close valve at tank fully by turning clockwise. ↷
3. Close lid.

Turn off LP supply at cylinder when appliance is not in use.

FOR OUTDOOR USE ONLY

OPERATION INSTRUCTIONS FOR GAS GRILL

LIGHTING THE GAS GRILL WITH A MATCH

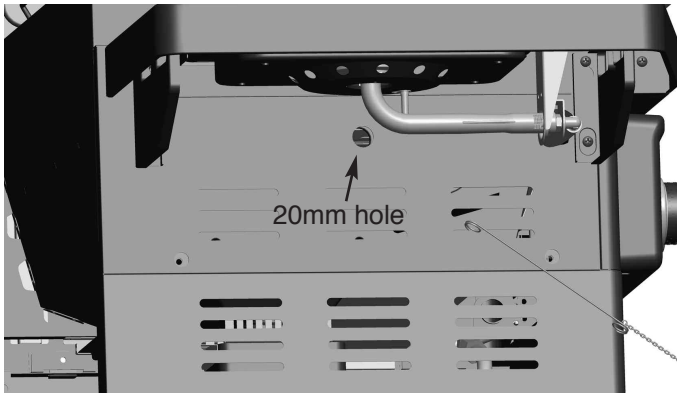
Warning: Do not lean over grill when lighting. Read instructions before lighting.

Main Burners:

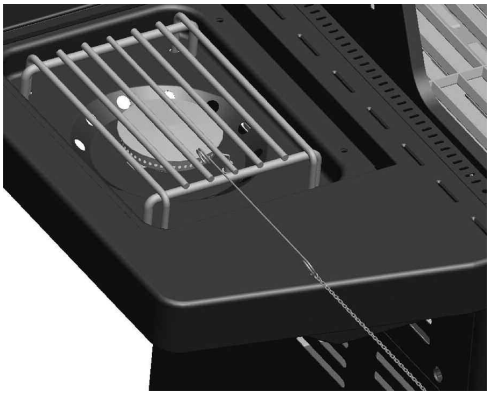
1. Insert a match in the end of the match holder that is installed on the inside of the cabinet door.
2. Light the match.
3. Immediately place the lit match through the 20mm hole on the side of the grill body, nearest the left burner. Make sure the lit match is close to the burner ports.
4. Press in the control knob that operates the left main burner and rotate counterclockwise to High position and burner should light immediately. The other main control knobs can now be turned to the High position and will light via the crossover ports.
5. Adjust burners to desired cooking settings.

Side Burner:

1. Insert a match in the end of the match holder that is installed on the inside of the cabinet door.
2. Light the match.
3. Immediately place the lit match near the ignition wire located next to the burner.
4. Press in the control knob that operates the side burner and rotate counterclockwise to High position and burner should light immediately.
5. Adjust burner to desired cooking setting.



Main burner lighting



Side burner lighting

SHUTDOWN INSTRUCTIONS

1. Turn control knobs clockwise to the off position.
2. Close valve at tank fully by turning clockwise.
3. Close lid.

Turn off LP supply at cylinder when appliance is not in use.

OPERATION INSTRUCTIONS FOR CHARCOAL GRILL

Lighting the Charcoal Grill

⚠ DANGER

CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, garages, vehicles, or tents.

LIGHTING INSTRUCTIONS FOR CHARCOAL IGNITION BURNER

NOTE: Refer to pages 19-21 for complete LP tank installation, valve opening or closing, and leak checking.

⚠ **Warning: Do not lean over grill when lighting. Read instructions before lighting.**

1. Check that the charcoal ignition control knob is in the OFF position.
2. Open valve at tank fully by turning counter-clockwise ↶ . Always check the tank and hose connection before lighting.
3. Place charcoal on charcoal tray and lower the tray directly over burner.
4. Insert a match in the end of the match holder that is installed on the inside of the cabinet door and light the match.
5. Immediately place the lit match next to the charcoal ignition burner on the inside front of the grill (Fig 1).

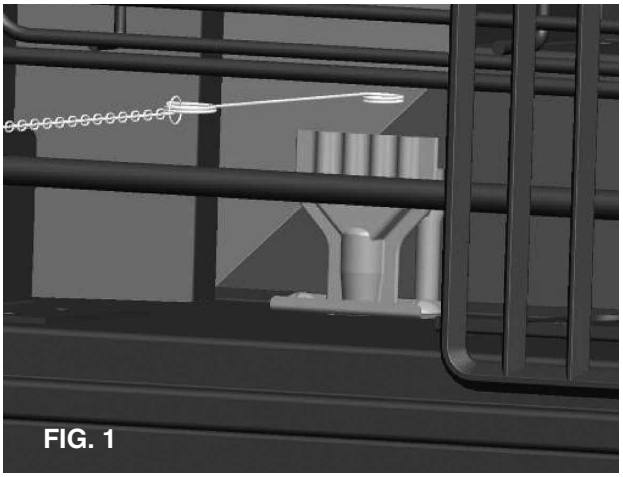


FIG. 1

6. Turn charcoal ignition knob counter-clockwise ↶ to the ON position.
7. Once the burner is lit, allow it to burn for approximately 5-10 minutes then turn ignition knob clockwise ↷ to the OFF position.

NOTE: If ignition does not take place within 5 seconds, immediately turn the ignition control knob clockwise ↷ to the OFF position. Wait 5 minutes and repeat steps 4-7 above.

You can begin cooking when briquettes have a light coating of grey ash (approx. 25-30 minutes).

Adjusting Temperature

This grill has an adjustable charcoal tray. By turning the crank handle, the charcoal tray can be raised or lowered to desired height. This allows for different heat settings depending on the food

OPERATION INSTRUCTIONS FOR CHARCOAL GRILL

you are cooking and the temperature you want to cook at. It also allows easy cleaning of the interior of the firebox after the unit has cooled down completely. It is not recommended to raise a fully loaded charcoal tray higher than the middle height setting.

NOTE: The grate is coated with porcelain which is a fragile coating. Handle with care to avoid damage. Do not cool the grate in cold water while it is still hot or the coating may crack. Let the grate cool off by itself.

For maximum heat/temperature, open both louvered air vents located on the grill lid as required. To reduce the heat/temperature, close the air vents.

NOTE: The temperature should not go above 500ºF. If the temperature goes above 500ºF, you should reduce the quantity of briquettes that you have placed in the charcoal tray. The proper cooking temperature should not exceed 500ºF.

Seasoning Unit

1. Before your first cooking you should season the unit to enhance the cooking and to provide better overall durability. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your foods.
2. Remove all retail hangtags that are on the unit, making sure NOT to remove safety markings from the unit.
   - SEASON UNIT: before first cooking, place about 40 briquettes in the charcoal pan. Do not place any briquettes against walls of the pan.
   - Coat interior surfaces of *charcoal grill only* with vegetable cooking oil.
   - Light briquettes and set ash pan at medium height by cranking the crank handle.
   - Sustain burn for about two hours with lid closed and all dampers to 1/4 open. Allow the unit to cool down properly.
   - Once this is completed, the unit is ready for use.

Rust can appear on the inside of your grill. Maintaining a light coating of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT!

⚠ **WARNING:** These metal parts could be very hot while grilling. Always operate these parts while wearing a heat-resistant glove.
Never use charcoal starter fluid, gasoline, kerosene or alcohol with an electric ignition.

Grilling

Charcoal is recommended as the fuel source for grilling, placed and ignited on the charcoal pan. Do not build too large of a fire. We recommend starting a fire with no more than 3 pounds of charcoal (approximately 55 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and or property damage.

CARE AND MAINTENANCE

Cooking Grates

The best time to 'burn-off' the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking thus requiring less fuel to obtain necessary temperature for 'burn-off'.

To "Burn Off" or heat clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates. NOTE: "Burn Off" is NOT necessary for side burner or charcoal burner.

The porcelain grates have an enamel finish (similar to glass) and should be handled with care not to chip.

Other Parts

CAUTION: Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas cylinder.

The electronic ignition requires one "AA" alkaline battery, which is included.

WARNING

DO NOT mix old and new batteries.
DO NOT mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel-Cadmium) batteries.
DO NOT dispose of batteries in fire. Improper disposal may cause batteries to leak or explode.

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush
DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

It is recommended to use only mild dish soap and hot water to clean grill and grill parts.
Rinse with warm water.

Inside Bottom Pan of Grill Body

To avoid flare-ups, the bottom pan of the cooking box should be kept clean on a regular basis. Remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water. Avoid water splashing into venture tubes of burners.

Heat Tents

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

Grease Cup

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.

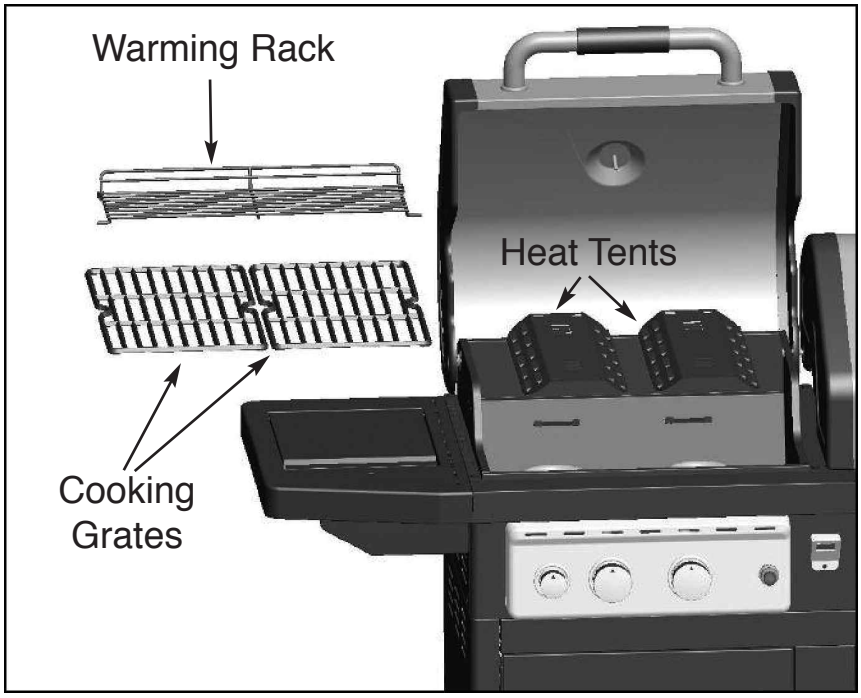
CARE AND MAINTENANCE

Burner Assembly

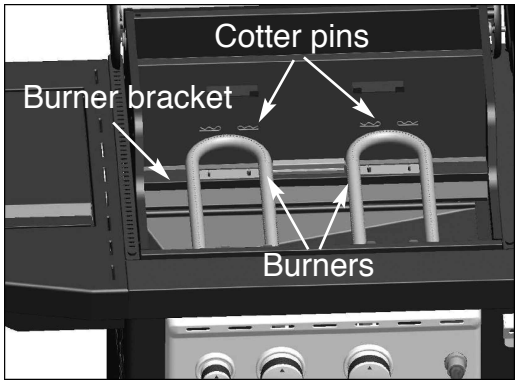
Removing the Gas Burner Assembly

1. Make sure all control knobs are in the OFF position, LP tank valve is closed, and the tank is disconnected from regulator and removed from grill.

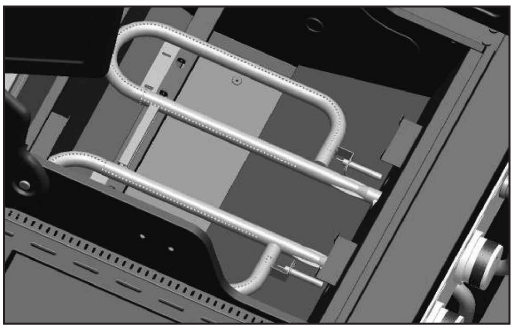
2. Open lid and remove warming rack, cooking grates, and heat tents.



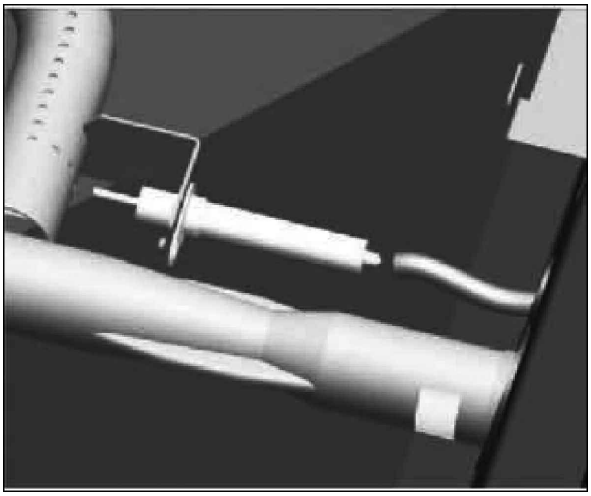
3. Remove cotter pins at back of burners to detach burners from brackets.



4. Slide burners out of firebox as illustrated.



5. Detach ignition wire from ignition as illustrated.

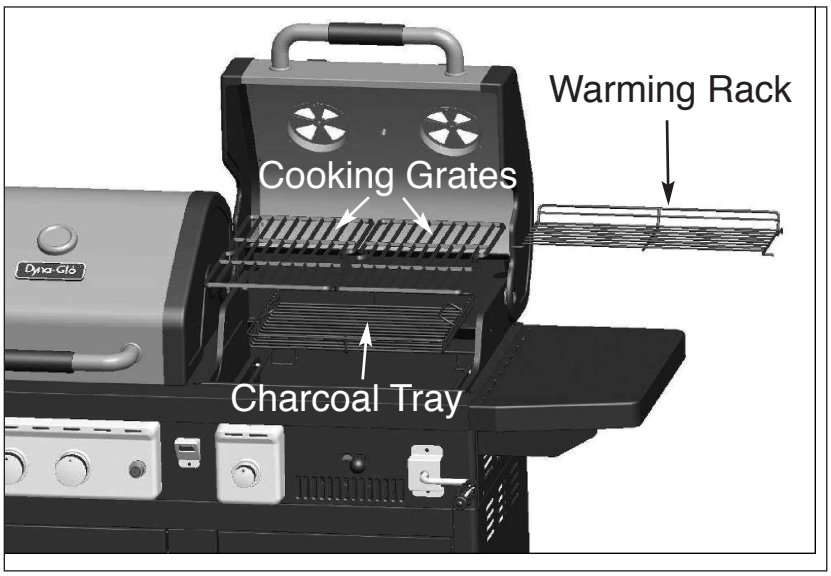


CARE AND MAINTENANCE

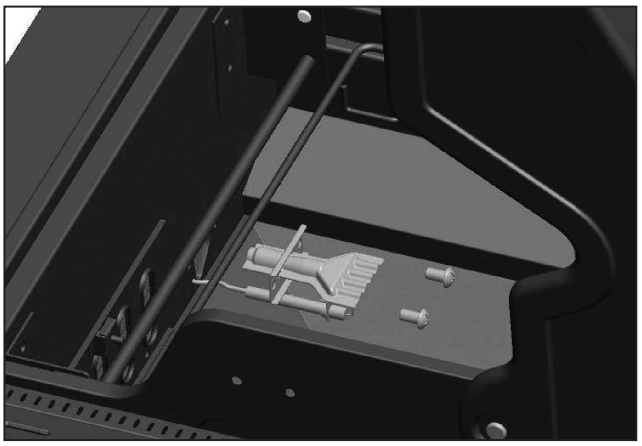
Burner Assembly

Removing the Charcoal Ignition Burner

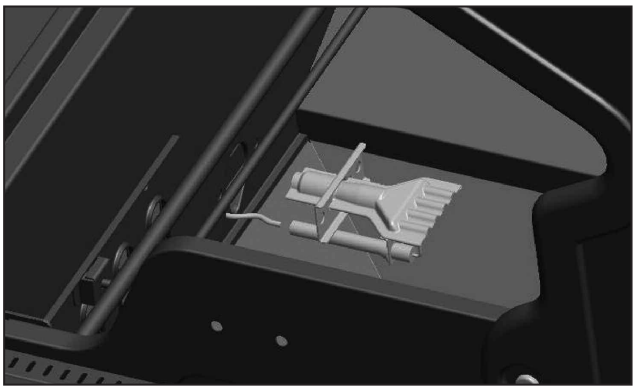
1. Open lid and remove warming rack, cooking grates, and charcoal tray.



2. Remove 2 attachment screws on charcoal ignition burners, take out the charcoal ignition burner.



3. Detach ignition wire from ignition as illustrated.



CARE AND MAINTENANCE

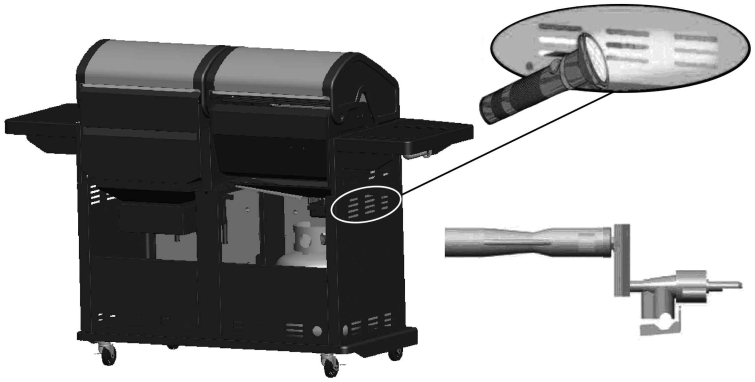
Burner Assembly

Cleaning the Burner Assembly - Make sure the grill is cool

1. Turn gas off at the control knobs and propane tank.
2. Disconnect LP-Gas cylinder from hose and regulator.
3. Remove warming rack, cooking grates, and heat tents.
4. Detach burner by removing the cotter pins at the back of the burner to detach it from the brackets.
5. Detach ignition wire from electrode by hand only. DO NOT use pliers or any other tool as it may damage the electrode or wire.
6. Lift burner slowly.
7. Ensure all burner ports are clear of clogs. Use of a pin or paper clip works well.
8. Ensure burner is free from any damage. If damage is found, replace with new burner.
9. Ensure the end of the burner and primary air screen are clear of insect nests, dirt, or debris.

Re-installing the Burner

- Ensure the gas valve orifices are correctly positioned inside burner inlet (venturi).
- The use of a flashlight may be necessary to ensure the correct position.
- It is recommended to view the correct position through the firebox vent holes as illustrated.



Re-installing the Charcoal Ignition Burner

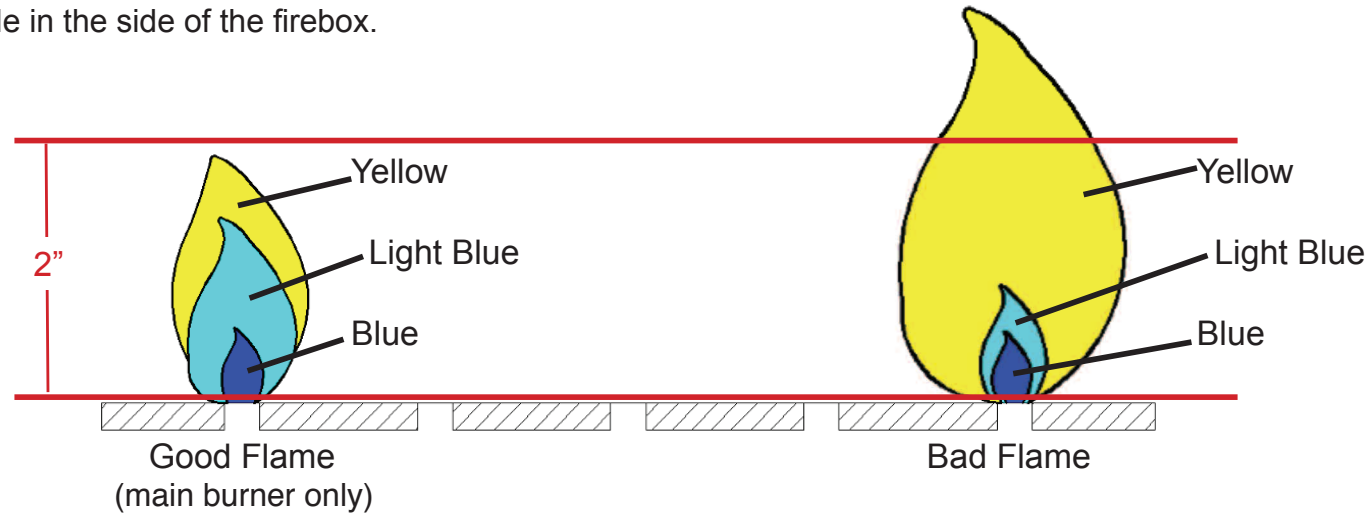
- Ensure the Charcoal valve orifices are correctly positioned inside burner inlet (venturi).
- The use of a flashlight may be necessary to ensure the correct position.
- It is recommended to view the correct position through the firebox vent holes as illustrated.
- Attach ignition wire to electrode and attach burner to brackets with cotter pins.

⚠ WARNING: If the instructions above are not followed, a fire or explosion may result, possibly causing serious bodily injury or death.

CARE AND MAINTENANCE

Checking The Flame (main burner only)

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1- 2 inches high.
To check the flame, view the flame through the match lighting hole in the side of the firebox.



Other Care and Maintenance

It is recommended that inspection and service on this appliance be conducted annually by a qualified service person.

It is recommended that you regularly check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids.

It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.

It is recommended that you regularly check that the ventilation openings of the cylinder enclosure (cabinet) are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

TROUBLESHOOTING

Problem	Possible Causes	Possible Solutions
No gas flow or an obstructed gas flow.	• Tank valve not on or fully opened.	• Fully open tank valve by turning counterclockwise ↶ .
	• Empty tank.	• Check fuel level and replace fuel if necessary.
	• Poor connection between valve regulator and LP cylinder coupling.	• Turn off grill knobs, close the LP cylinder value at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary.
	• Burner inlet blocked.	• Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the Manual.
The burner will not light using the ignitor procedure (weak or no spark being generated).	• The ignition electrode may be covered with grease or residue.	• Turn control knobs to the off position and clean the ignition electrode with rubbing alcohol and cotton swab.
	• The ignition electrode may have a loose or disconnected wire.	• Check the connection and reconnect any loose or disconnected wires.
	• Cracked or broken ignition electrode.	• Replace ignition electrode (see Replacement Parts List).
	• Dead battery or faulty battery connection.	• Perform any of the following: a. Replace battery b. Check to see if battery is inserted correctly. c. Check for any corrosion around battery terminals. d. Check wire connections as stated above.

TROUBLESHOOTING

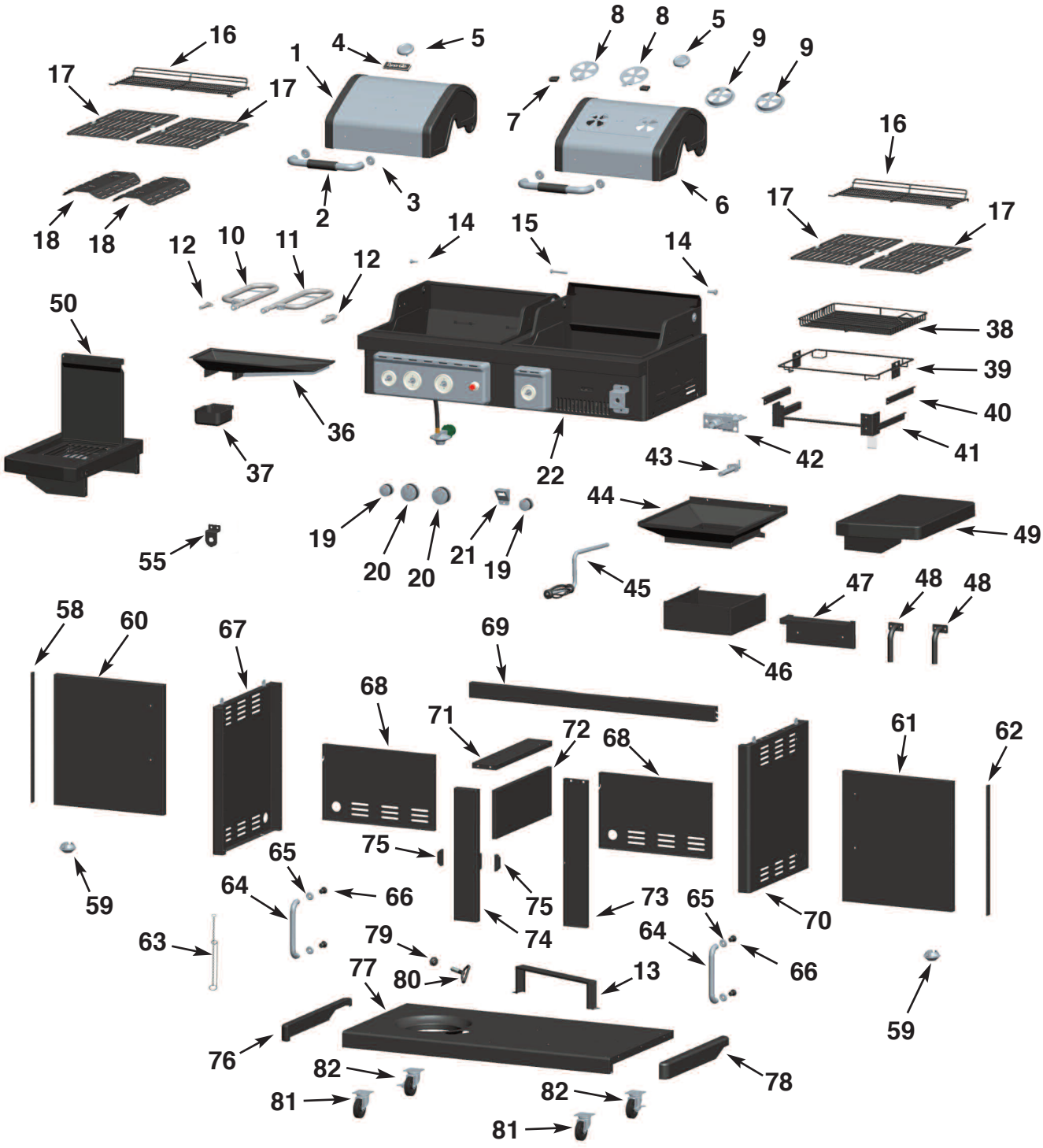
Problem	Possible Causes	Possible Solutions
The burner will not light with a match.	• Match not reaching burners (when holding match with hand). • Empty tank. • Poor connection between valve regulator and LP cylinder coupling. • Burner inlet blocked.	• Use match holder found in cabinet door. • Check fuel level and refill tank if necessary. • Turn off grill knobs, close the LP cylinder value at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary. • Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the Manual.
Low Heat.	• The LP-Gas regulator is equipped with an excess flow device that allows sufficient gas to the burners under normal circumstances. Rapid changes in pressure can trigger this device and prevent all but minimal flow of gas to the burner, causing a low flame and low heat output. This is typically caused by the LP-Gas cylinder valve being turned open when one or more burner valves (control knobs) is in the open position causing a surge of pressure that activates the excess flow device.	• Follow these steps: 1. Close the LP-Gas cylinder valve on the top of the cylinder. 2. Make sure the burner valves are in the “OFF” position. 3. Slowly open the LP-Gas cylinder valve and wait 10 seconds. 4. Follow the lighting instructions.

TROUBLESHOOTING

Problem	Possible Causes	Possible Solutions
Excessive flare-ups.	• Grease and/or residue build-up on heat tents or in firebox. • Excessive dripping of fat or marinade from food. • Cooking temperature too high.	• Clean the grill components. • Trim the fat from meat and use non-oil based marinades. • Lower temperature accordingly.

REPLACEMENT PARTS

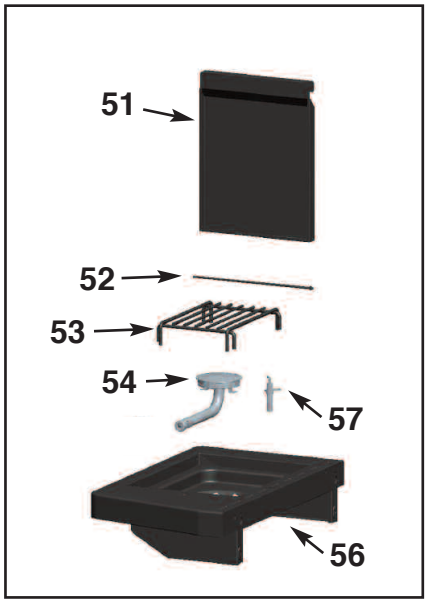
For replacement parts, call our customer service department at 1-877-447-4768,
8:30 a.m. – 4:30 p.m., CST, Monday – Friday



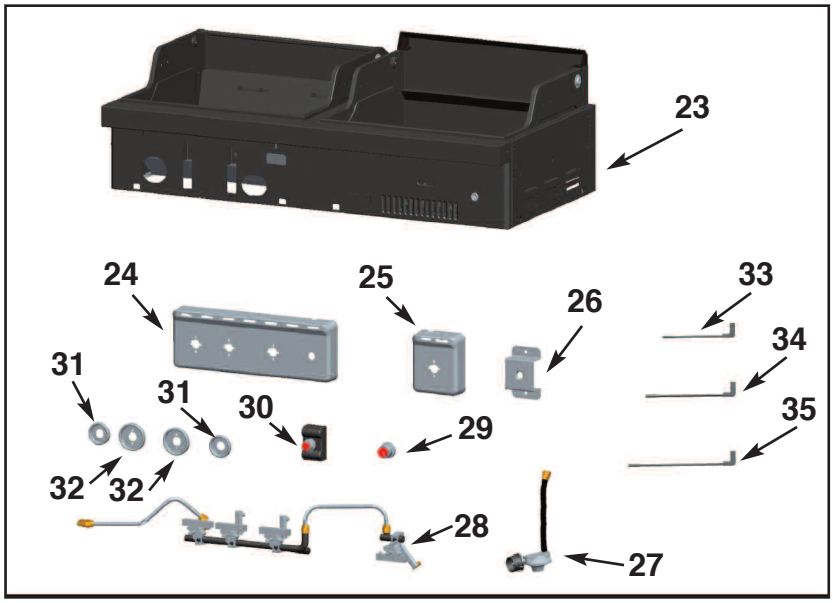
REPLACEMENT PARTS

For replacement parts, call our customer service department at 1-877-447-4768,
8:30 a.m. – 4:30 p.m., CST, Monday – Friday

50 Complete Sub-Assembly



22 Complete Sub-Assembly



DYNA-GLO DUAL FUEL GRILL - MODEL #DGP700SSB/DGP700SSB-D

Diag. Ref #:	Part Description	Warranty Part #
1	Gas Grill Lid Assembly - DOES NOT INCLUDE temp gauge / lid handle / lid handle bezels / badge	211-02001
2	Lid Handle - Includes screws to attach and foam grip – package of 1	101-02001-03
3	Lid Handle Bezel – package of 1	101-02001-04
4	Badge – package of 1 – DynaGlo	211-02002
5	Temperature Gage And Nut – package of 1	211-02005
6	Charcoal Lid Assembly - DOES NOT INCLUDE temp gauge / lid handle / lid handle bezels / lid damper gate / lid damper gate grip/ lid damper housing	221-02001
7	Charcoal Lid Damper Gate Grip – package of 1	221-02002
8	Charcoal Lid Damper Gate – package of 1	221-02003
9	Charcoal Lid Damper Housing – package of 1	221-02004
10	Main Gas Burner - Left - Includes 2 cotter pins to secure – package of 1	102-03003
11	Main Gas Burner - Right - Includes 2 cotter pins to secure – package of 1	102-03004
12	Ignition Electrode - Left or Right burner ignition – package of 1	102-03013
13	LP Cylinder Exclusion - Includes screws to attach	201-05001
14	Lid Pivot Pin - with cotter pin – for either left or right side outer hinge points – package of 1	201-02001
15	Lid Pivot Pin - with cotter pin – for middle hinge point between the lids – package of 1	201-02002
16	Warming Rack – for either Gas or Charcoal side – package of 1	102-03012

REPLACEMENT PARTS

DYNA-GLO DUAL FUEL GRILL - MODEL #DGP700SSB/DGP700SSB-D - Continued

17	Cooking Grate – for either Gas or Charcoal side – package of 1	101-03011
18	Heat Tent - Gas Side – package of 1	101-03005
19	Control Knob – small – for side burner or charcoal ignition burner – package of 1	102-03011
20	Control Knob – large – for Gas side main burners – package of 1	102-03009
21	Bottle Opener - Includes screws to attach – package of 1	201-03003
22	Firebox Assembly COMPLETE - INCLUDES lid bumpers / valve & manifold assembly / hose & regulator / control panels / control panel bezels / electronic ignition / ignition wires and electrodes.	201-03001
23	Firebox Assembly - INCLUDES lid bumpers	201-03002
24	Gas Control Panel - Includes screws to attach	211-03001
25	Charcoal Control Panel - Includes screws to attach	221-03001
26	Charcoal Adjustment handle bracket - Includes 2PCS M6x12 Screw to attach	221-03002
27	Hose And Regulator – Liquid Propane	102-03008
28	Gas Manifold With Valves – Liquid Propane - INCLUDE screws to attach	211-03002
29	Electronic Ignition Cover	201-03004
30	Electronic Ignition – includes electronic ignition cover	201-03005
31	Control Knob Bezel – Small for side burner and charcoal ignition burner – package of 1	103-03014
32	Control Knob Bezel – large for gas side main burners – package of 1	102-03010
33	Ignition Wire – for left or right gas side main burners – package of 1	103-03017
34	Ignition Wire – for charcoal ignition burner – package of 1	221-03003
35	Ignition Wire – for side burner – package of 1	103-03019
36	Grease Pan – includes LP cylinder heat shield	102-04013
37	Grease Cup	102-04014
38	Charcoal Tray	221-03004
39	Charcoal Tray Housing – includes 2 pieces of ‘R’ PIN , 4PCS AXLE PIN	221-03005
40	Charcoal Tray Housing Upper Connecting Rod – package of 1	221-03006
41	Charcoal Tray Adjustment Assembly	221-03007
42	Charcoal Ignition Burner – package of 1	221-03008
43	Ignition Electrode - charcoal ignition burner – package of 1	221-03009
44	Ash Collector Frame	221-03010
45	Charcoal Tray Adjustment Handle – includes cotter pin	221-03011
46	Ash Tray	221-03012
47	Ash Tray Heat Shield	221-03013
48	Ash Tray Handle - includes screws to attach to ash tray – package of 1	221-03014
49	Right Side Shelf Assembly	103-04001
50	COMPLETE side burner assembly	201-04001
51	Side Burner Cover- includes bumper	103-04004
52	Side Burner Cover Axle	201-04002
53	Side Burner Grate	103-04006
54	Side Burner with Venturi Tube - includes screws to attach	103-04005
55	Side Burner Valve Retaining Bracket - includes 2PCS M4x10 Screw	201-04003
56	Left Side Shelf	103-04003
57	Ignition Electrode - Side Burner – package of 1	103-03022

REPLACEMENT PARTS

DYNA-GLO DUAL FUEL GRILL - MODEL #DGP700SSB/DGP700SSB-D - Continued

58	Left Door Hinge – package of 1		201-05002
59	Door Stopper – package of 1		201-05003
60	Cart Front Door Assembly - Left – does not include door handle		201-05004
61	Cart Front Door Assembly – Right – does not include door handle		201-05005
62	Right Door Hinge		201-05006
63	Match Holder - With chain and screw to attach		101-04019
64	Cabinet Door Handle – package of 1		102-04016
65	Cabinet Door Handle Bezel – package of 1		102-04020
66	Cabinet Door Handle Sleeve – package of 1		102-04021
67	Cart Left Side Panel		102-04009
68	Cart Rear Panel – package of 1		101-04006
69	Upper Front Door Brace		201-05007
70	Cart Right Side Panel		103-04010
71	Cart Middle Cross Beam		201-05008
72	LP Cylinder Heat Shield		201-05009
73	Cart Rear Vertical Beam		201-05010
74	Cart Front Vertical Beam		201-05011
75	Magnet (Door Latch) – package of 1		101-04020
76	Cabinet Bottom Shelf End Cap – Left - includes screws to attach		201-05012
77	Cabinet Bottom Shelf		201-05013
78	Cabinet Bottom Shelf End Cap – Right - includes screws to attach		201-05014
79	LP Cylinder Retention Plate- includes screws to attach		210-05015
80	LP Cylinder Retention Screw		201-05016
81	Caster - Includes 4 screws/flat washers/spring washers – package of 1		103-04018
82	Locking Caster - Includes 4 screws/flat washers/spring washers – package of 1		103-04017
	Instruction Manual		201-06001
	HARDWARE		
#	Description	Figure	
A	M6x12 Screw		101-01021-01
B	6mm Flat Washer		101-01021-07
C	6mm Spring Washer		101-01021-06
D	M4x10 Screw		101-05001-01
E	M6x20 Screw		101-05001-02
F	M6x16 Screw		101-05001-03
G	M5x10 Screw		101-05002
H	M6x25 Screw		101-01021-04
I	Cotter Pin – for use with lid hinge pins		201-02003
	COMPLETE Hardware Pack		201-06002

Dyna-Glo™

Dual Fuel Grill

LIMITED WARRANTY

Item Name: Dual Fuel Grill
Model #: DGP700SSB/DGP700SSB-D
Rated BTU: 54,000 BTU/Hr
Product Dimension Assembled: L 66.8" x W 28" x H 46"
or L 1698mm x W 710mm x H 1170mm
Product Weight: 168.98bs. or 76.8kg

This Dual Fuel Grill is warranted against broken or damaged parts at the time of purchase. All parts carry a one (1) year limited warranty. Paint is warranted to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse or modifications to the appliance. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of GHP Group Inc. (ground shipments, US Mail or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Over night, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to the GHP Group Inc. address without first obtaining a return authorization number from our customer service department.This service is available by calling toll free: 1-877-447-4768, 8:30 am to 4:30 pm CST, Monday through Friday.

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary from state to state.

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